



**OFF PREMISE
CATERING**

MEZE

COLD STATIONARY

TRADITIONAL GREEK DIPS

TZATZIKI (cucumber, yogurt)

SKORDALIA (potato, garlic) v

TYROKAFTERI (spicy whipped feta)

MELITZANOSALATA (roasted eggplant) v

HUMMUS v

FAVA (yellow split pea) v

served with pita chips & veggies

CHEESE BOARD

epirus feta, manouri, kasseri, kefalograviera cheeses; jams, olives, accoutrements

GRILLED VEGGIE BOARD

zucchini, eggplant, and other seasonal vegetables; accoutrements

LOADED HUMMUS BOARD

chickpeas, tomatoes, red onion, calabrian chilis, kalamata olives, capers, lemon, garlic confit, tomato confit, herbs

MINI GREEK SALAD SKEWERS

grape tomatoes, feta, olives

COLD PASSAROUNDS

OCTOPUS SALAD

chilled octopus, ladolemono, roasted red peppers, onions; crostini

DEVILED EGGS

anthotyro and feta stuffed egg; smoked salmon

TUNA TARTARE

santorini fava, ladolemono, crispy kritamo; on a pita chip

CUCUMBER BOATS

yogurt avocado mousse, pickled onions

TARAMA PROFITEROLES

dough puffs filled with carp roe mousse

GOAT CHEESE DOLMA

goat cheese, kalamata olive tapenade, bulgur wheat

CANAPES:

BEETS SKORDALIA v

golden beets, garlic potato spread

OLIVE TAPENADE v

golden beets, garlic potato spread

GOAT CHEESE

whipped goat cheese, greek honey, chili oil

EGGPLANT CAPONATA v

eggplant, olives, onion, garlic, tomato

TOMATO JAM v

SALAD

GRECA SALAD

vine-ripened tomatoes, epirus feta, kalamata olives, red onion, cucumber, green pepper

ORZO SALAD

roasted oyster mushrooms, shallots, herbs, crumbled epirus feta

MAROULI SALAD

romaine, herbs, scallion, ladolemono, crumbled epirus feta

MEZE

HOT PASSAROUNDS

CRAB CAKE KATAIFI

wrapped in shredded phyllo, whipped feta, truffle honey

MOROCCAN CIGARS

seasoned ground beef wrapped in an eggroll wrapper; spicy yogurt sauce

LOUKANIKO

grilled village pork sausage

ARTICHOKE BOTTOMS

stuffed with spinach, anthotyro, herbs

SPANAKOPITA

mini spinach pies with feta, herbs

ZUCCHINI KEFTEDHES

zucchini croquettes, tzatziki, red pepper coulis

MOUSSAKA CROQUETTES

eggplant, potato, seasoned ground beef, bechamel

WILD MUSHROOM SPRING

ROLLS

stuffed with shitakes and oyster mushrooms; calabrian chili oil

FRUTALIA

bite-sized frittatas: egg, potato, loukaniko, herbs, feta

YOURVALAKIA

meat-and-rice balls, avgholemono sauce

POTATO KEFTEDHES

potato croquettes spiked with herbs, feta

LOLLIPOP LAMB CHOPS

grilled

TOMATO KEFTEDHES

tomato fritters, garlic, herbs

MINI GYROS

lamb and beef gyro carvings, tzatziki, tomato on a pita triangle

MINI CHICKEN SKEWERS

marinated chicken thighs

MAIN EVENT

HOT STATIONARY

CALAMARI STIFADO

calamari stewed with tomato, herbs, pearl onions

SOUTZOUKAKIA

smyrna-style meatballs in an aromatic tomato sauce with a hint of cumin

RIGATONI KARROTO

carrot-based cream sauce, hint of tomato, peas, mushrooms, pecorino

LAMB RISOTTO

lamb leg, mushrooms, shallots, garlic, wine, black truffle pate

SHRIMP SANTORINI

san marzano tomatoes, onion, garlic, ouzo, orzo pasta

ROAST CHICKEN PAIDAKIA

butcher-cut whole chicken, marinated with lemon, garlic and wine

ROAST LEG OF LAMB

carving station; au jus

GRECA PAELLA

shrimp, mussels, clams, steak, loukaniko, garlic, bukovo, risotto

THALASSINO

shrimp, mussels, clams, tomato, garlic, orzo

SHORT RIB PAPPARDELLE

pulled short rib, tomato, herbs, pappardelle pasta, parmesan

CHICKEN SANTORINI

chicken breast, tomato, onion, garlic, ouzo, epirus feta, orzo pasta

FAROE ISLAND SALMON

champagne sauce, caperberries; trahana (sourdough pasta with mushroom, shallot, black truffle pate)

BEET ROOT RISOTTO

herbs, mascarpone

STREET GREEK

GYRO BAR

build-your-own: lamb and beef gyro carvings, chicken skewers, falafel; warm pita, tomatoes red onion, tzatziki

At Greca, creativity and amazing food are at the core of who we are as a culinary and service team. Let this menu be a springboard from which we can create, innovate and explore with you, giving your guests an experience that they will remember long after the last guest has left. Whether it's an intimate cocktail party or a largescale event, call on us to bring the Greca magic!

Speak with our events and catering coordinator
860-799-6586

greca mediterranean kitchen + bar

new milford CT 860-799-6586



**OFF PREMISE
CATERING**

**PLATED
APPETIZERS**

CRAB CAKE KATAIFI

wrapped in shredded phyllo, whipped feta, truffle honey

ZUCCHINI KEFTEDHES

zucchini croquettes, tzatziki, red pepper coulis

AVGHOLEMONO SOUP

chicken, orzo, egg, lemon

OCTOPUS

capers, roasted red peppers, onion; santorini fava

SHRIMP SAGANAKI

tomatoes, onion, garlic, herbs, ouzo, feta

TUNA TARTARE

santorini fava, crispy kritamo, pita

RIGATONI KARROTO

carrot-based cream sauce, hint of tomato, peas, mushrooms, pecorino

ORECHETTE

butternut squash cream sauce

SHRIMP RAVASAKI

wrapped in phyllo with feta, red pepper coulis

SHRIMP COCKTAIL

cocktail sauce

ROASTED BEET TARTARE

thinly-sliced red and golden beets, ladolemono, avocado mousse

WILD MUSHROOMS

sauted in butter; crumbled epirus feta

BURRATA

birdsnest phyllo, preserved bergamot

SHRIMP RAVASAKI

wrapped in phyllo with feta, red pepper coulis

GRILLED MANOURI

sheep and goat's whey cheese; dried fig bruschetta; greek honey

SMOKED SALMON

capers, red onion, EVOO

**PLATED
SALADS**

GRECA SALAD

vine-ripened tomatoes, epirus feta, kalamata olives, red onion, cucumber, green pepper

APPLE GORGONZOLA

field greens, granny smith apples, gorgonzola, dried cranberries, walnuts, white balsamic dressing

MAROU LI SALAD

romaine, herbs, scallion, ladolemono, crumbled epirus feta

GOLDEN BEET

golden beets, field greens, goat cheese, candied walnuts, pickled red onions, white balsamic dressing

FIELD GREENS

hearts of palm, fresh mozzarella, polenta croutons, maine, herbs, scallion, ladolemono, crumbled epirus feta; white balsamic dressing

**PLATED
ENTREES**

LAMB KLEFTIKO

lamb, potatoes, herbs, tomatoes, kefalograviera cheese, baked in parchment

SHORT RIBS

brown sauce, feta-infused mashed potatoes

LAMB RISOTTO

lamb leg, mushrooms, shallots, garlic, wine, black truffle pate, crumbled epirus feta

ROAST LEG OF LAMB

au jus, lemon potatoes

PRIME RIB

au jus, baked potato, asparagus with gorgonzola vinaigrette

NY SIRLOIN

14 oz cut; herb compound butter, roasted hasselback potatoes, asparagus with gorgonzola vinaigrette

CHICKEN SANTORINI

chicken breast, tomato, onion, garlic, ouzo, epirus feta, orzo pasta

ROAST CHICKEN

half all-natural chicken; wilted spinach, lemon potatoes

**WILD MUSHROOM CHICKEN
MADEIRA**

chicken breast in a wild mushroom mushroom and madeira wine brown sauce; mashed potatoes

GREEK CHICKEN SKEWERS

marinated chicken thighs, rice pilaf, tzatziki

GRECA PAELLA

shrimp, mussels, clams, steak, loukaniko, garlic, bukovo, risotto

THALASSINO

shrimp, mussels, clams, tomato, garlic, orzo

FAROE ISLAND SALMON

champagne sauce, caperberries; trahana (sourdough pasta with mushroom, shallot, black truffle pate)

SHRIMP SANTORINI

san marzano tomatoes, onion, garlic, ouzo, orzo pasta

SWORDFISH PLAKI

broiled with san marzano tomatoes, green onions, herbs, wine, and potatoes

PAPILLOTE

fresh catch of the day baked in parchment with herbs, potatoes, lemon, tomato, onion

BEET ROOT RISOTTO

herbs, mascarpone

SHORT RIB PAPPARDELLE

pulled short rib, tomato, herbs, pappardelle pasta, parmesan; in parchment

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